



Poças Late Bottled Vintage 2020

PORT WINE

Port wine issued from a lot of high quality in a single year, matured in oak vats and bottled in the 4th year after the harvest

Serving Tips: Ideal as a dessert or convivial wine, goes specially well with chocolate petit gâteau, chocolate cake, brie cheese, camembert

TECHNICAL SHEET

QUALITY:

Late Bottled Vintage Port

ORIGIN:

Portugal - Douro Valley

SUB-REGION:

Ervedosa do Douro (Cima Corgo),
Numão (Douro Superior)

GRAPE VARIETIES:

Field blend

VINE'S AGE:

40-60 Years

TYPE OF SOIL:

Schist

HARVEST:

Grape selection in the field and
harvested manually

VINIFICATION:

Temperature controlled fermentation,
stopped by grape brandy addition

AGEING:

Matures in wood for 4 years, followed
by a stage in the bottle until the
moment of release

DATE OF BOTTLING:

2024

WINEMAKER:

André Pimentel Barbosa

TECHNICAL DIRECTOR:

Jorge Manuel Pintão

TASTING NOTES

COLOUR:

Ruby

AROMA:

Stewed black fruit, with floral and
balsamic notes

PALATE:

Long, enveloping and balanced, with
notes of red fruit jam

AWARDS

90 points Wine Enthusiast

90 points James Suckling

ANALYSIS

ALCOHOL:

19,3 % VOL.

RESIDUAL SUGAR:

112 g/L

TOTAL ACIDITY:

4 g/L as Tartaric Acid

PH:

3,74

CERTIFICAÇÃO

V-Label (vegan)

LOGISTICAL INFORMATION (CS6)

DIMENSIONS (W X L X H):

(cm) 27 x 17,90 x 31,00

WEIGHT (GROSS/NET):

(Kg) 8,02/ 4,60

VOLUME:

(L) 4,50

PALETTE (LAYERS / BOXES PER LAYER):

5 / 16

EAN:

5601085000494

ITF:

35601085000495

TARIFF CODE:

2204218990